



# El Inca Plebeyo

*'El Inca Plebeyo' was opened on the 23rd July 2015, as a family-run restaurant. The name means how a humble hands can create impressive, inspirational dishes. We fusion traditional Ecuadorian recipes with other cuisines aiming to elevate and showcase Ecuadorian gastronomy in London.*

## The Chef

*Chef Jorge Pacheco was born in Loja, Ecuador and trained in Michelin-star restaurants in London. He aims to share a fusion of Ecuador's region through our food and drinks.*

*Chef Jorge Pacheco Herrera*

# MENU

## NIBBLES

**CROQUETTES \* 8.50**  
Smoked haddock, cassava, aioli

**GUACAMOLE vg 8.00**  
Chifles green plantain crisps

**EMPANADAS v 8.00**  
Purple corn and cheese

## COLD STARTERS

**CEVICHE ECUATORIANO 15.00**  
Sea bass cubes marinated w/ tamarillo tiger's milk, red onions, tomato

**CEVICHE CLASICO 16.00**  
Sea bass cubes marinated w/ limo tiger's milk, sweet potato, red onions

**PRAWN CEVICHE  15.00**  
Cooked prawn w/ tamarillo tiger's milk, red onions, tomato

**MUSHROOM CEVICHE vg 13.80**  
Grilled king oyster mushroom, chilli, truffle oil

**TUNA CEVICHE 14.50**  
Sliced tuna, yellow chilli tiger's milk

**SCALLOPS CEVICHE  14.00**  
Hand-dived sliced scallops, tamarillo tiger's milk

**TOMATO SALAD 12.00**  
Heritage tomatoes w/ homemade cheese

## HOT STARTERS

**TAMAL 13.50**  
Corn dough filled w/ pork, steamed in a leaf, coriander sauce

**MOTE PILLO v or MOTE SUCIO 11.00**  
Sauteed giant white corn w/ egg and cheese or pork

**LLAPINGACHOS WITH LAMB CHOP 14.00**  
Potato patty, corn, grilled lamb

**RIPE PLANTAIN v 12.00**  
Fried plantain, homemade cheese, truffle oil, 'curtido'

**PAN-FRIED SCALLOPS 16.00**  
Hand-dived scallops, creamy parsnip puree & truffle oil

**BAKED AUBERGINE vg 13.00**  
Aubergine marinated w/ aji panca, mix pepper, truffle oil

Let us know if you have any allergies. Allergen matrix available

## MEAT MAINS

<b>BBQ BEEF RIB</b> Sticky bbq beef rib w/ potato puree	22.00
<b>PANZA DE CERDO</b> Crispy pork belly, sweet potato pure, giant white corn & 'curtido'	19.90
<b>POLLITO AL GRILL</b> Whole grilled baby chicken marinated w/ yellow chilli, sweet potato and house chimichurri	22.00
<b>GRILLED LAMB (280gr)</b> Lamb rump , sauteed mushrooms w/ panca chilli	32.00
<b>PARRILLA PLEBEYA (for two)</b> Baby chicken, lamb rump, pork sausage w/ chimichurri	50.00
<b>'HORNADO' ECUADORIAN ROAST</b> Slow cooked pork shoulder, giant white corn, ripe plantain, potato patties, 'curtido'	25.00

## FISH & VEG MAINS

<b>ENCEBOLLADO</b> Yellowfin tuna soap, cassava, pickled onions	22.00
<b>ENCOCADO</b> Steamed sea bass stew, coconut cream, mixed peppers	20.00
<b>SOPA MARINERA <sup>(n)</sup></b> Seafood soup w/ scallops, mussels, prawns, cuttlefish	22.00
<b>PEARL BARLEY RISOTTO* <sup>v</sup></b> Spinach puree, parmesan, 'curtido'	18.00

## SIDES

<b>PATACONES <sup>vg</sup></b> Fried green plantains	7.00
<b>CASSAVA FRIES <sup>vg</sup></b> Yellow chilli aioli	7.00
<b>MENESTRA</b> Bean stew w/ cheese <sup>v</sup> or pork	8.50
<b>MUSHROOMS WITH PANCA <sup>vg</sup></b>	6.00
<b>STEAMED RICE <sup>vg</sup></b>	5.00
<b>STEAMED BROCCOLI <sup>vg</sup></b>	5.00
<b>ESTOFADO DE CORDERO</b> Lamb stew	8.50
<b>SAUCE SELECTION</b> Coriander/Chimichurri/Yellow chilli	1.50/4.00



*A discretionary optional service charge of 12.5% will be added to your bill*